Amendment to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (currently amended) A method for preparing deflavored whey protein material, said method comprising:

(a) preparing an aqueous composition comprising ~~of~~ a dairy-derived whey protein material containing soluble whey proteins and flavoring compounds;

(b) adjusting the aqueous composition of (a) to either (1) a basic pH in the range of about 8.5 to about 12 using addition of alkali to the aqueous composition, or (2) an acidic pH in the range of about 2.5 to about 4 using addition of acid to the aqueous composition, thereby releasing the flavoring compounds;

(c) passing the pH-adjusted aqueous composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the same range as adjusted in step (b), under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the whey protein material and retaining substantially all of the soluble whey proteins; and

(d) ~~(e)~~ recovering the soluble whey proteins retained by the ultrafiltration membrane to obtain the deflavored whey protein material.

2. (original) The method of claim 1, wherein the pH of the aqueous composition is adjusted to the basic pH in step (b).

3. (original) The method of claim 1, wherein the pH of the aqueous composition is adjusted to the acidic pH in step (b).

4. (original) The method of claim 1, wherein the whey protein material is at least one member of the group consisting of whey from a cheese making process, whey protein isolate, and whey protein concentrate.

5. (original) The method of claim 1, wherein the whey protein material is treated prior to step (c) to remove any water insoluble material that may be present.

6. (original) The method of claim 5, wherein the water insoluble material that may be present is removed from the pH-adjusted aqueous composition using at least one centrifugation step.

7. (original) The method of claim 5, wherein the water insoluble material that may be present is removed using at least one clarification step.

8. (original) The method of claim 4, wherein the aqueous composition of (a) has a concentration of soy material in the range of about 1 to about 50 percent.

9. (original) The method of claim 5, wherein the aqueous composition of (a) has a concentration of soy material in the range of about 1 to about 50 percent.

10. (original) The method of claim 4, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

11. (original) The method of claim 5, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

12. (original) The method of claim 10, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

13. (original) The method of claim 11, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

14. (original) The method of claim 12, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60ºC and a suitable pressure.

15. (original) The method of claim 13, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60ºC and a suitable pressure.

16. (currently amended) The method of claim 14, wherein the ultrafiltration membrane is a [[a]] polymer, ceramic, or inorganic membrane.

17. (currently amended) The method of claim 15, wherein the ultrafiltration membrane is a [[a]] polymer, ceramic, or inorganic membrane.

18. (original) The method of claim 1, wherein the deflavored whey protein material is further treated to remove water to obtain a solid deflavored whey protein material.

19. (original) The method of claim 6, wherein the deflavored whey protein material is further treated to remove water to obtain the deflavored whey protein material in a solid form.

20. (original) The method of claim 9, wherein the deflavored whey protein material is further treated to remove water to obtain the deflavored whey protein material in a solid form.

21. (original) The method of claim 1, wherein the deflavored whey protein material is spray dried to remove water to obtain the deflavored whey protein material in a solid form.

22. (original) The method of claim 6, wherein the deflavored whey protein material is spray dried to remove water to obtain the deflavored whey protein material in a solid form.

23. (original) The method of claim 7, wherein the deflavored whey protein material is spray dried to remove water to obtain the deflavored whey protein material in a solid form.

Claims 24-32 (cancelled)